

Food Safety and Animal Well-Being

This section of the CLPP is designed to use existing, nationally-recognized programs that meet the criteria for the CLPP. ISDA recognizes the value of these programs for the industry, producers, consumers, new markets and international opportunities. Therefore we embrace these existing programs under the umbrella of CLPP and encourage producers to participate.

The Food Safety and Animal Well-Being section address areas of animal comfort and housing, animal care, animal body condition and movement scoring, animal health programs, record keeping and best management practices. Animal well-being is a critical aspect of animal husbandry.

To complete this section of the program, please send in verification of completion from your industry program to ISDA with date of certification and next renewal date.

The Food Safety and Animal Well-Being section includes the following:

- List of the pre-approved, national programs
- An overview of the topics that each program covers
- Contact information for each program

Food Safety and Animal Well-Being

Beef

Contact: Phil Reid
Purdue University
Phone: (888) 398-4636
pried@purdue.edu

Requirement: Certification from IQ Beef program

- Indiana Quality + Beef program
 - Vaccination procedures and practices
 - Grading for yield, quality and feeder
 - Health Practices: branding, castration, dehorning
 - Types of injections: injection technique
 - Parasite treatment
 - Proper handling of cattle
 - Animal well-being
 - Record keeping
 - Environmental regulations for Indiana

Broilers

Contact: National Chicken Council
www.nationalchickencouncil.com

National Chicken Council Animal Welfare Guidelines and Audit Checklist

Requirement: Letter of certification from company inspector

- Education, training and planning
- Proper nutrition and feeding
- Appropriate comfort and shelter
- Health care (prevention of disease, or rapid diagnosis and treatment)
- Ability to move about and display most normal patterns of behavior
- Best practices on the farm

Dairy

Contact: Quality Assurance Center
(800) 553-2479
www.dqacenter.org

There is a series of self-assessment questions followed by a third party audit.

Requirement: Certification from one of the following dairy groups

5 Star Dairy Quality Assurance

- Producer and employee attitudes
- Evaluating animal health care
- Environment for dairy animals
- Facilities provided for dairy animals

- Dairy nutritional care: watering and feeding
- Evaluating milking procedures and equipment
- Transporting and handling animals
- Birth and management of calves
- Sick, hospitalized, non-ambulatory, and dead animals
- Annual evaluation and DQA Five-Star

Dairy Farmers of America (DFA) Gold Standard Program

Contact: Dairy Quality Assurance Center

(816) 801-6620

www.dfamilk.com

DFA Gold Standard Program

- Signs of milk safety and quality
- Signs of dairy animal care
- Signs of environmental stewardship
- Signs of pathogen management
- Signs of personnel management
- Signs of dairy beef safety and quality

Ducks

Contact: www.impresswithduck.com

Requirement: Letter of certification from company inspector

Duck well-being guidelines

Covers:

- Duck Care Standards
 - General housing
 - Ventilation, temperature control and maintaining air quality
 - Stocking densities and freedom of movement
 - Lighting management
 - Litter/raised flooring management
 - Noise control
 - Health, veterinary care and site biosecurity
 - Nutrition: feed and water

Layers

Contact: United Egg Producers (UEP)

(770) 360-9220

info@unitedegg.com

www.uepcertified.com

Requirement: Letter of certification from UEP

UEP program

- Recommendations and guidelines
 - Housing and space allowance
 - Beak trimming
 - Molting
- Handling, transportation and slaughter
- UEP animal husbandry guidelines
- UEP certified compliance

Pork

Contact: National Pork Board

www.pork.org/Producers/PQA/PQAPlus

Requirement: Certificate of completion

- Establish and implement an efficient and effective herd health management plan
- Use an appropriate veterinarian/client/patient relationship
- Use antibiotics responsibly
- Identify and track all treated animals
- Maintain medication and treatment records
- Properly store, label and account for all drug products and medicated feeds
- Educate all animal caretakers on proper administration techniques, needle-use procedures, observance of withdrawal times and methods to avoid marketing adulterated products for human food
- Follow appropriate on-farm feed and commercial feed processor procedures
- Develop, implement and document an animal caretaker training program
- Provide proper swine care to improve swine well-being

Turkey

Contact: National Turkey Foundation

www.eatturkey.com

Requirement: Letter of certification from company inspector

Animal Care for the Production of Turkeys: Production Guidelines

- Control points
 - Farm safety and security
 - Flock scheduling
 - Biosecurity and disease control
 - Building facilities and equipment design
 - Equipment maintenance/calibration
 - Personnel training
 - Hatched poults harvest
 - Poult delivery
 - Feed and water supply
 - Environmental control and bird comfort
 - Brooding and growing
 - Abnormal “cull” bird disposal

- Monitoring and Feedback
 - Bird handling observation
 - Bird mortality and injuries
 - Humane euthanasia
 - Environmental observation
 - Disease incidence and health status
 - Health check evaluation
 - Production and performance records
 - Sample bird weights
 - Accuracy of procedures
 - Monitoring and feedback forms

Veal

Veal Quality Assurance Program Level II

Contact: American Veal Association

(847) 395-4832<email>

www.vealfarm.com

Requirement: Certificate of completion

- Veal Quality Assurance Program
- Animal Health Care Product use
 - Storing and administering health care products
 - Veterinarian involvement and medication use
 - Compliance policy guides
 - Record systems
 - Guidelines for immunizations
- Preparation, biosecurity and feeding
 - Barn preparation/sanitizing/biosecurity
 - Preparing for arrival of new calves
 - Procuring/handling new calves
 - Feeding, watering and group treatments
- Facilities: environmental management
 - Ventilation guidelines
 - Waste management guidelines
 - Design and construction of manure storage
 - Neighbor relations
 - Disposing of mortalities
- Management and marketing
 - Handling and transporting calves
 - Consistency and quality of veal carcasses
 - Enterprise performance evaluation

Validation Form: Food Safety/Animal Well-Being

Name _____

Please check the box of completed activities

- ☐ Completion of the industry Food Safety/Animal Well-Being program for your respective species.
- ☐ Letter of certification from a company inspector based on national programs from: National Chicken Council, National Turkey Federation, United Egg Producers or U.S. Duck Council.
- ☐ Certificate of completion
- ☐ Identified goals for improvement.

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